

SMART MILLINERY.

The Severe but Becoming Straw Derby.



These stiff derby hats, made of fine milan straw, are just now in fashion's favor. The derby illustrated is a model of blue milan with a band of velvet around the crown in matching shade and a plaited cabochon and bow at one side.

These straw derby models are the latest kind of outing hats worn this spring.

Household Hints.

French chalk will do much toward removing a scorch on silk or delicate wool if a coating of the chalk be left on the spot for several days.

A good treatment for soiled coat collars is naphtha applied with a brush. Dip the brush in naphtha until thoroughly saturated, then give the spot or grime a few brisk rubs. The most delicate velvet will yield to this treatment, though satin should not be treated in this way.

A teaspoonful of peroxide of hydrogen in half a tub of cold water is a splendid bleach for lingerie and white clothes. Let the clothes remain in the water overnight and after rinsing wash in the usual way. White silk and wool as well as linen may be treated in this way.

To remove white spots from furniture dip a cloth in hot water nearly to boiling point. Place over the spot, remove quickly and rub the spot with a dry cloth. Repeat if spot is not removed. Alcohol or camphor quickly applied may be used.

To prevent glassware from being easily broken, put in a kettle of cold water, heat gradually until water has reached boiling point. Set aside and when water is cold take out glassware.

A Seasonable Fad.

The tailors are doing surprising things with taffeta this spring, and the little afternoon suits of changeable taffeta are fetching affairs indeed.

Such a thing is pictured here. It is of blue and green changeable taffeta.



TAILORED SUIT OF CHANGEABLE TAFFETA. and the skirt is short enough to reveal the neat buttoned boots. The coat is the feature of the suit with its gay cutaway lines, pipings, cord facings and trimming of cream Venise lace.

Crochet Buckles.

Why not make for yourself a belt buckle of Irish lace? Any oval or oblong shape may be used for a foundation, or a shape can be cut from heavy cardboard, with slides sewed on the under side when finished.

The foundation is covered first with a layer of cotton wadding, then with black or white silk, according to the outside.

The separate flowers are first crocheted, then a shaped background of the openwork stitch just big enough to cover the buckles neatly. This is stretched tightly over the covered belt buckle and sewed with tiny stitches.

A good looking buckle for a black and white dress is of the black lace made up over a white satin lining.



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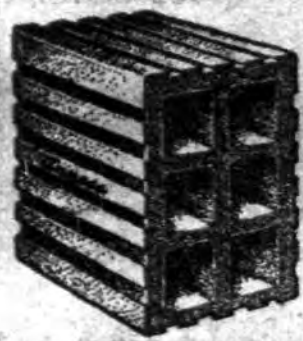
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Cookery Notes

Good Things For the Spring Table.
Cocoa Flavored With Cinnamon.—If the afternoon cocoa served in place of tea at the sewing meet or at the little supper is especially delicious it might be well to inquire into its secret if such familiarity is warranted by acquaintance with the hostess. The mixture of some such delicious cup is often a surprise to women who have always supposed that chocolate is chocolate and cocoa cocoa. For instance, one woman flavors her cocoa with cinnamon, sherry and vanilla and often adds a cupful of strong coffee to the potful. And she gives a creamy consistency by using a tablespoonful of arrowroot for every quart of hot milk. Four tablespoonfuls of cocoa are allowed to this amount, and it is cooked slowly for twelve minutes with the cinnamon, arrowroot and about three tablespoonfuls of sugar. At the end of this time a tablespoonful of sherry is stirred in with a teaspoonful of vanilla and a saltspoonful of salt. Then the cocoa is whipped with a revolving egg beater until it is a mass of foam. The coffee, very strong, is turned in at the very last if it is wanted.

Swiss Steak.—Put two and a half pounds of round steak into a saucepan with just enough cold water to keep it from burning as it slowly cooks until tender enough to fall to pieces. Keep the saucepan well covered. A casserole is the best dish for cooking this tender. Then remove the bones, fat and gristle and mince very fine. Add salt and pepper to suit the taste, a pinch of nutmeg and a little catsup or hot table sauce. Press out the juices and work into the meat one unbeaten egg. Mold into shapes four inches long and three inches wide. Saute these a nice brown in good sweet dripping or bacon fat; arrange on a hot platter and garnish with parsley. Make a sauce by adding a large tablespoonful of butter to the pressed out juices, a cupful of milk, half a cupful of water and salt and pepper to taste. Thicken with a little flour paste and add half a can of button mushrooms or a dozen small oysters parboiled in their own liquor. If the oysters are used take the oyster liquor instead of the water for making the sauce.

Jelly Filled Oranges.—Take as many large China oranges as liked, then with the point of a sharp knife cut out from the top of each a round about the size of a quarter; then empty out the pulp, taking care not to break the rinds.

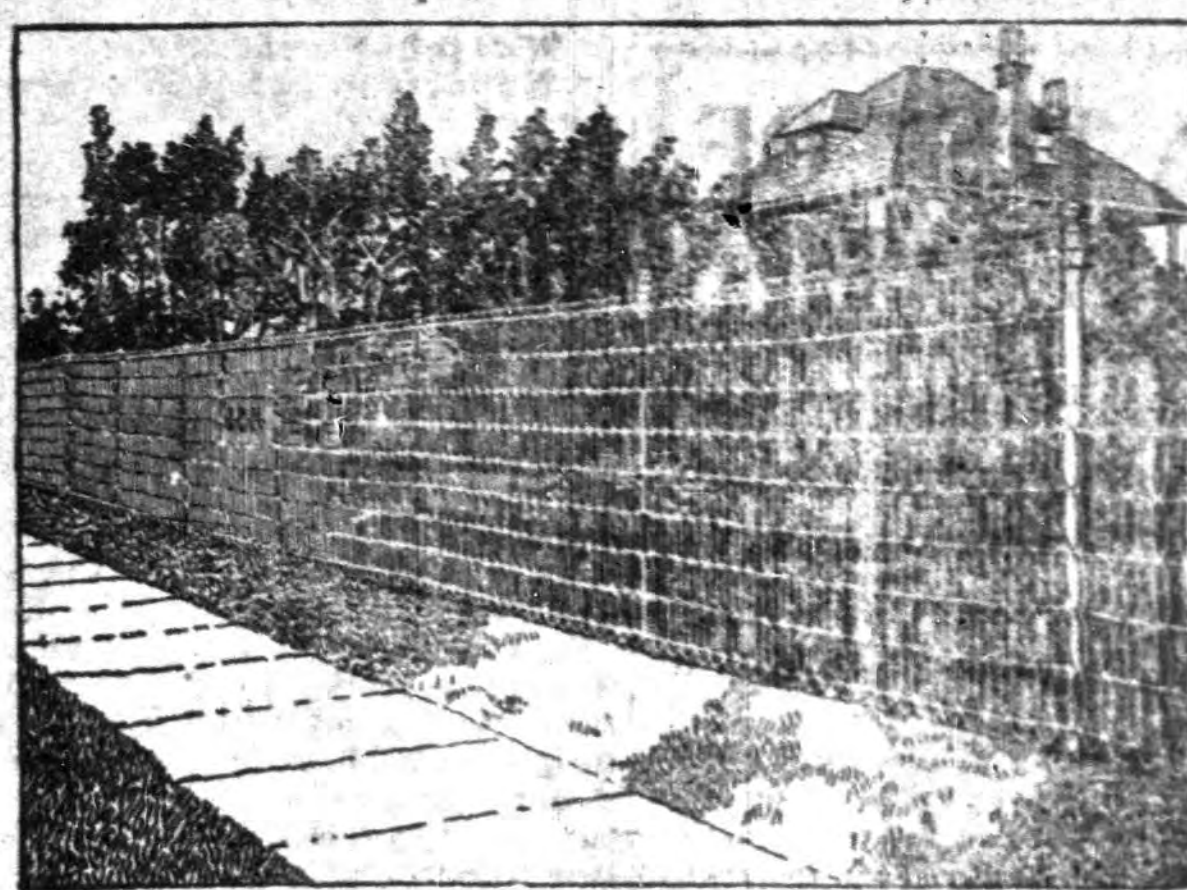
Throw into cold water. Make some jelly of the juice pressed from the pulp and strained quite clear. Color one-half a bright rose color with prepared cochineal, leaving the other very pale. When the jelly is nearly cold, drain and wipe the oranges and fill with alternate stripes of the different colored jelly, each color being allowed to get quite cold before the other is poured in. When they are perfectly cold cut into quarters with a very sharp knife and arrange tastefully on a dish with sprigs of myrtle between.

New England Pie.—Use a deep pie plate. Pare Baldwin or greening apples, core and cut in thin slices. Line your pie plate with pastry, place a layer of apples over this and sprinkle with brown sugar. Then another layer of apple with the sugar until the pie plate is well filled and heaped in the middle. Over the top dot bits of butter, shake a pinch of salt over the whole and a small dash of red pepper, which will give a rich, pungent seasoning that other spices will not. Wet the edge of the lower crust, sprinkle with flour, put on the upper crust and press the edges firmly together. Bake a rich brown.

Parsnip Stew.—Wash and scrape half a dozen parsnips and slice the round way. Put on to cook in just enough water to cover. Add half a dozen thin slices of fat salt pork, two large onions, sliced, half a dozen medium sized potatoes. Stew all together slowly, adding salt, pepper and a dash of cayenne fifteen minutes before serving. When done, add half a cup of cream, a small piece of butter and flour enough to thicken the gravy. Serve hot on a platter around boiled salt mackerel or fennel haddock cooked in milk or broiled.

Puree of Carrots.—Boil enough carrots to make two cupfuls after they have been put through a sieve. Add three cupfuls of milk, add salt to taste and place over the fire and let come to a boil, then add three small tablespoonfuls of flour mixed with a little cold milk. Stir constantly until it boils, add a tablespoonful of butter, a dash of pepper and take from the fire and serve. A little light brown sugar may be added and a dash of grated nutmeg if you like.

Casserole of Chops.—For a casserole of chops, saute the chops in a pan with minced onions until they are well browned. Then put the chops into the casserole, cover them with two minced peppers, the contents of a bottle of button mushrooms, sliced potatoes that have been parboiled and a can of peas drained from their liquor. Moisten the contents with hot water, season with salt and pepper, and cook slowly for about half an hour. Some persons add a tomato.



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